

TAVERN

est. '05

On The Hill

Appetizers

Blackened Kielbasa ~ Tomato ginger chutney and roasted garlic horseradish cream sauce.	\$6.95
Crab Cake ~ Served with remoulade sauce and a tomato, corn & black bean salsa.	\$8.95
Cornmeal Fried Oysters ~ Served with a Cajun dippin' sauce.	\$7.95
Fried Calamari ~ Served with cocktail sauce and lemon mayonnaise.	\$8.95
Mozzarella En Carrozza ~ Fresh mozzarella between two slices of bread dipped in egg batter and sautéed. Served with a warm salsa of lemon juice, capers tomato and anchovy	\$5.95
Shrimp Cocktail ~ Served with cocktail sauce.	\$7.95
Jerk Chicken Skewers ~ With a mango salsa topped with a remoulade sauce.	\$6.95
Carpaccio ~ Thinly sliced filet of beef & baby greens drizzled with a balsamic glaze. Topped with parmigiano & served with toasted sesame baguette slices.	\$8.95

Salad

House Salad ~ Mixed greens with green pepper, carrots, red onion and croutons with choice of dressing: Port Wine Raspberry Vinaigrette, Grandmother's French, Gorgonzola Ranch or Honey Balsamic.	\$4.95
Roasted Beet Salad ~ With oranges, carrots, red peppers & finished with Gorgonzola cream and balsamic reduction.	\$6.95
Chipotle Lime Caesar ~ Served with a parmesan crisp.	\$5.95
Equinox Farm ~ Baby greens served with pears, candied pecans and Roquefort finished with vanilla bean vinaigrette.	\$6.95

Substitute any specialty salad for an additional \$3.00

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Entrée

All entrees are served with one basket of bread & house salad

Additional bread available at \$2.50 per half loaf

Grilled Salmon ~ Apples & caramelized onions, drizzled with an apple cider butter sauce. Served with rosemary mashed potato and grilled asparagus. \$19.95

Stuffed Sole ~ Filled with a crab meat and vegetable stuffing, served atop sautéed spinach and mashed potato with a citrus burre blanc. \$18.95

Chicken Etouffee ~ Cajun classic of sautéed tender chicken pieces, bell peppers, celery and onions in a spicy, rich, dark gravy. Served with seasoned rice. \$14.95

Chicken Balsamico ~ Half of a boneless chicken marinated in lemon, garlic & fresh herbs. Served with a warm salad of grilled portabella mushrooms, oven dried tomatoes and greens. Finished with roasted garlic mashed potatoes and a balsamic reduction. \$15.95

Smoked Gouda Stuffed Chicken Breast ~ Wrapped in bacon with spinach and seasoned rice, finished with a dark rum BBQ sauce. \$16.95

Pasta Jambalaya ~ Chicken, shrimp, tasso and andouille sautéed with spinach in a spicy tomato sauce tossed with shells. \$17.95

Shrimp Marchase ~ Shrimp, spinach, and garlic in a tomato, garlic cream sauce with a touch of marsala wine, tossed with angle hair pasta. \$18.95

Blackened Beef Tips ~ Served with roasted red peppers, mushrooms and spinach in a Gorgonzola cream sauce tossed with fettuccine. \$18.95

Fresh Herb Crepe ~ Stuffed with grilled asparagus, portabella mushrooms, spinach, roasted garlic, caramelized onions, roasted peppers, goat cheese; and topped with marinara sauce. \$13.95

Pork Chop and Applesauce ~ Double cut chop with black pepper & fennel seed crust. Served mustard mashed potatoes and homemade applesauce \$18.95

Grilled NY Strip ~ Topped with green onion blue cheese butter served with garlic mashed potato and drizzled with balsamic. \$23.95

Grilled Filet Mignon ~ Served atop potato au gratin, with a wild mushroom, red wine demi-glace finished with onion crisps. \$24.95

18% gratuity will be added to parties of 6 or more

There is a plate charge of \$5.00 for shared entrees

Separate checks are not available for parties larger than 10 people

Consuming raw or undercooked meats, shellfish or seafood may increase your risk of food borne illness